



ESTERS

WINE SHOP & BAR

A photograph of a woven basket filled with ice and several wine bottles. The bottles are chilled and condensation is visible on their surfaces. The basket is placed on a white lattice table. The background is slightly blurred, showing more of the table and some greenery.

Events 2023



ABOUT US



Esters is a chic, neighborhood wine bar and shop in downtown Santa Monica, and earned a 2023 James Beard semifinalist nomination for “Outstanding Bar.” Inspired by our favorite bistros and wine bars in Spain and France, our “little kitchen that could” whips up farmers’ market-driven dishes, snacks, curated cheese & charcuterie boards and more. It’s a perfect place to catch up with friends and colleagues for 30 minutes or 3 hours! Rustic Canyon Family Wine Director Kathryn Coker and her husband/co-owner Tug Coker dreamed up the idea for Esters, along with the group’s co-owners Josh Loeb and Zoe Nathan. We love planet-friendly wines from artisanal producers, and we keep our cellar stocked with hundreds of bottles from all over the world. We also offer a full bar and feature seasonal cocktails and non-alcoholic cocktails.

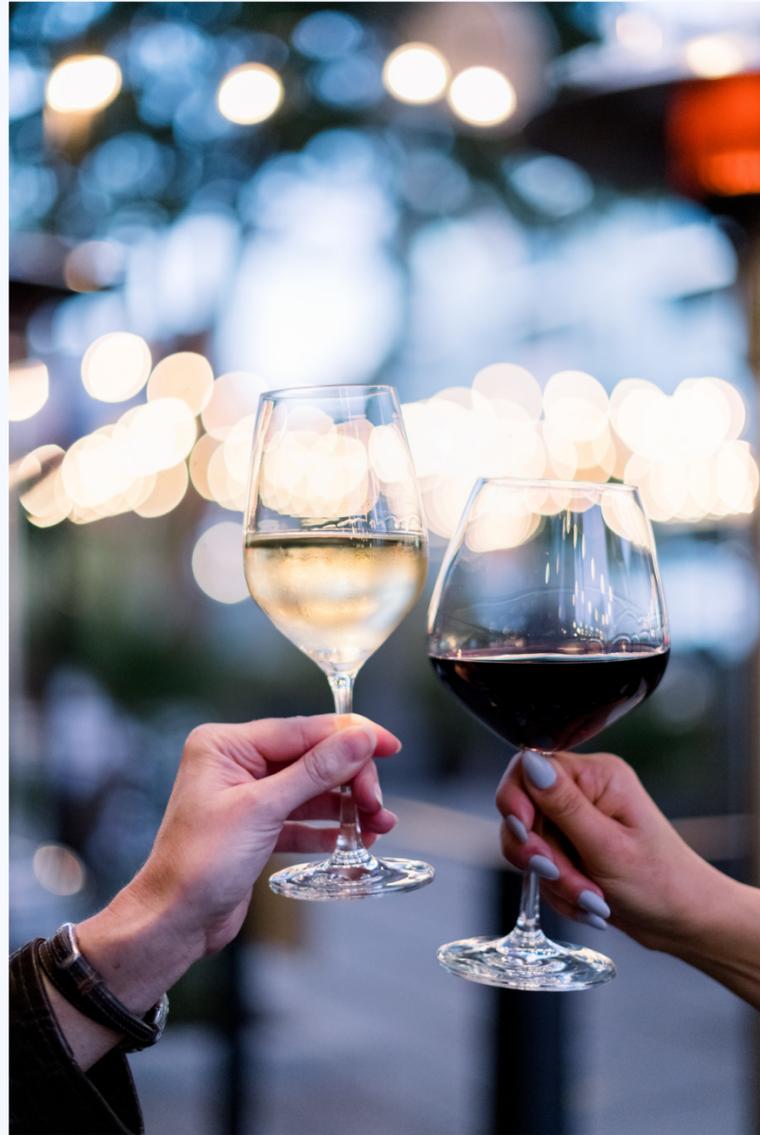




Our Spaces



Our Spaces



Patio Table

enjoy a large table right in the heart of our patio for up to 15 guests



Our Spaces



Parklet

sidewalk seating, up to 25 seated and 40 guests standing

Our Spaces



Extended Patio

luncheons, bridal showers, happy hours, birthday parties - this semi-private space, next to our original patio has seen it all up to 20 guests seated, or 30 reception-style

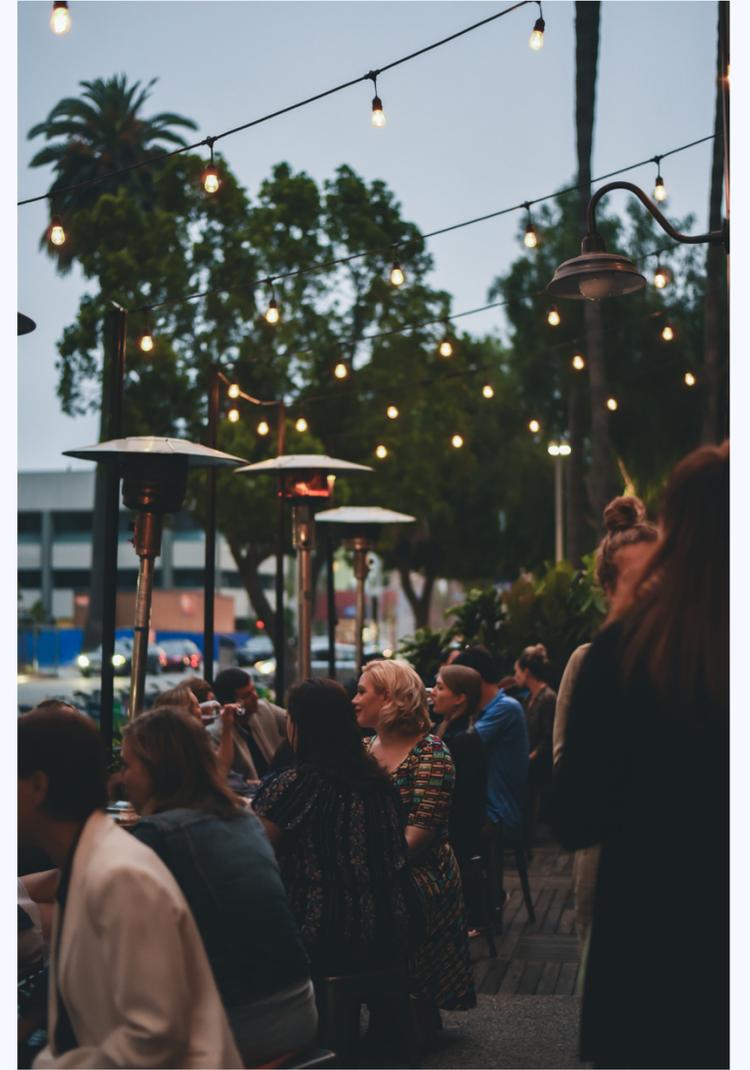
Our Spaces



Partial Patio

up to 50 guests standing or up to 35 for a seated dinner

Our Spaces



Full Patio Buyout

enjoy our entire patio for up to 70 guests

Our Spaces



Wine Library

seated dinner for up to 14 guests or 25 guests standing

Our Spaces



Main Dining Room

seated dinner for up to 35 guests or 60 guests standing

Our Spaces



Full Buyout

have the entire indoor & outdoor space - up to 150 guests, reception-style



Beverage Packages

Savvy Sipper

happy hour wines -
red, white, and rosé
selection of artisanal beers

\$55 per person

Adventurer

20+ options from our
curated wine list &
selection of artisanal beers

\$70 per person

Collector

seasonal craft cocktails &
well spirits, 20+ options from our
curated wine list &
selection of artisanal beers

\$100 per person

Are you looking for all reds or something sparkling? Let us know, and our team will curate a flight of 4 wines, guided by one of our expert sommeliers.



Pricing not including tax, a 4% employee healthcare charge & 20% service charge. Please let us know if you have any questions. Thanks for supporting a healthier staff!

Family-Style Brunch

\$55 per person

VIP Snacks

lavender almonds, curry cashews, corn nuts,
marinated olives with wild fennel & orange

Choice of Salad

little gem salad • market salad

Entrées

tortilla española & belgium waffle

Sandwich Platter (choose one)

the garden • the italian • grilled cheese •
seasonal tartine • avocado toast •

Sides

roasted potatoes • seasonal fruit

Family-Style Dinner

\$65 per person

VIP Snacks

lavender almonds, curry cashews, corn nuts,
marinated olives with wild fennel & orange

Charcuterie & Cheese Plank

Market Platter & Seasonal Crudité

Choice of Salad

little gem salad • market lettuce

Entrées (choose two)

served with roasted potatoes with garlic aioli

bechamel lasagna • corn ribs • beef meatballs • manila clams
• baked cod • short rib (+\$8/pp)

*We're proud to utilize local and seasonal ingredients in all of our dishes, so items are subject to change. Pricing not including tax, a 4% employee healthcare charge & 20% service charge.
Please let us know if you have any questions. Thanks for supporting a healthier staff!*

Snacks & Platters serves 10-12

Bites

Smokey Dates - charcuterie jam, pickled red onion \$60

Mussel Toast - baguette, fennel & dill-preserved mussels, garlic aioli, herbs \$75

Gilda - boquerones, castelvetrano olives, guindilla peppers \$65

Burrata - baguette, marinated vegetables, herbs \$55

Lavender Marcona Almonds - \$30

Curry Cashews - \$26

Corn Nuts - \$16

Marinated Olives - orange peel, fennel seed, fennel pollen \$26

Little Gem Salad - piquillo peppers, pignoli, white anchovy, xato vinaigrette \$65

Market Salad - itachi cucumber, candycot peach, pickled red onion, crouton, mint balsamic vinaigrette \$60

Milo + Olive Bread Basket - rosemary focaccia, country sourdough, baguette \$27

Oysters

daily selection served with seasonal mignonette & lemon

50 pieces \$180

75 pieces \$270

100 pieces \$350

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Entrées - serves 10-12

all entrées served with roasted fingerling potatoes & garlic aioli

Bechamel Lasagna

oyster mushroom, pea tendrils, housemade pasta \$180

Corn Ribs

dwelley family farms corn, smoked shallot vinaigrette,
grana padano, parsley \$180

Manila Clams

white beans, sherry, salsa verde, toast \$185

Beef Meatballs

spiced tomato sauce, grana padano, herb \$175

Baked Cod

charcuterie breadcrumb, tomato, dill, charred lemon \$235

Marinated Pork*

adobo spices, pimenton, garlic, arugula, onion \$275

*can be substituted with chicken

Braised Short Rib

red wine jus, pickled red onion, parsley \$350

Sandwich Platters - serves 10-12

Grilled Cheese

pan de mie, reading raclette, provolone, grana padano,
bechamel aioli served with pepper jam & cornichons \$170

add: n'duja or prosciutto \$70

Esters Italian Sandwich

focaccia, finocchiona, mortadella, arugula,
pickled red onion, pepita romesco \$140

Garden Sandwich

focaccia, red wine marinated vegetables, burrata,
spring mix \$130

Seasonal Tartine

goat cheese, heirloom tomato, coriander, cumin,
basil, chervil \$150

Desserts

Dark Chocolate Truffles

red wine ganache (20 pieces) \$40

Oatmeal Cookies

with maple glaze (10 cookies) \$40

Basque Cheesecake

strawberry rose geranium jam (10" round) \$75

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Chef's Boards serves 10-12

The Plank

all charcuterie and cheeses \$165

Cheese

includes all items listed below:

***served with wildflower honey, strawberry geranium jam,
seasonal fruit, crostini \$80***

Burrata (cow) stracciatella & mozzarella

Dreamweaver (goat) double cream, white wine finishes

Mokableu (cow) coffee rind finish

Cana de Cabra (goat) soft ripened, creamy

Gruyere (cow) semi-firm, rich, nutty

Essex l'Amuse (cow) aged gouda

Ashbrook (raw cow) soft, vegetal

Charcuterie

includes all items listed below:

***served with wholegrain mustard, housemade pickles,
crostini \$90***

Finnochiona (pork) fennel sausage

Iberico Chorizo (pork) pimenton, garlic

Rigani Loukaniko (pork) orange, oregano

Proscuitto di Parma (pork) cured ham

Mortadella (pork) lightly smoked

Coppa (pork) allspice, pepper

Chicken Liver Pate housemade

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e-mail us at events@esterswineshop.com